

**McCain Foods USA, Inc.**

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Customer Specification

Date Printed: 04/09/2012

PRODUCT CODE: SNO164
MARKET GROUP: FOOD SERVICE
10 Digit UPC Code: 72714 15164
14 Digit UPC Code: 100 72714 15164 1

LABEL DESCRIPTION:
 SNOWFLAKE® CRISPY 3/8 SC BTTR 6X4.5
RELIGIOUS CERTIFICATION: NONE

DESCRIPTION: 3/8 INCH STRAIGHT CUT LONG FANCY FRIES GRADE A
PROCESS STATEMENT: STEAM PEEL, BLANCH, ADD SAPP, BATTER MIX AND DEXTROSE AS REQUIRED. FRIED IN VEGETABLE OIL.

INGREDIENT STATEMENT: Potatoes, Vegetable Oil (Contains One Or More Of The Following Oils: Canola, Soybean, Cottonseed, Sunflower, Corn), Bleached Enriched Wheat Flour (Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid). Contains 2% or less of Annatto (color), Autolyzed Yeast, Baking Soda, Corn Starch - Modified, Dextrose, Modified Cellulose, Salt, Sodium Acid Pyrophosphate (Maintains Natural Color & Leavening), Yellow Corn Flour.

CONTAINS: Wheat

PRODUCT SPECIFICATIONS:

% OVER 3" LENGTH (min): 20
 % UNDER 2" LENGTH (max): 30
 REFRY COLOR: 50 to 58
 CRITICAL DEFECTS: 1
 MAJOR DEFECTS: 9
 TOTAL DEFECTS: 40
 % TEXTURE: 5
 % SOLIDS: 34.0 to 40.0
 % SALT: 1.10 to 1.50

PACKAGING: 6/4.50 LB CLEAR POLYBAGS IN A PRINTED MASTER CASE.

CONTAINERS/ PACKAGES PER CASE: 6

PRIMARY & SECONDARY CODE FORMAT:

MCCAIN STANDARD

CASE CODE

P/Y/MM/DD_TIME_LINE#
 EXAMPLE: E11210 13:44 5

PRIMARY CONTAINER CODE

P/Y/MM/DD_TIME_LINE#
 EXAMPLE: E11210 13:44 5

SHELF LIFE: Best if used before 365 days from date of manufacture, when stored at 0°F or below.

PREPARATION-COOKING INSTRUCTIONS:

DEEP FRY: FILL BASKET HALF FULL (1.5 LBS) WITH FROZEN FRIES. DEEP FRY @ 350° F FOR 3 TO 3 1/2 MINUTES.
 CONVECTION OVEN: PREHEAT OVEN TO 425° F. SPREAD FROZEN FRIES EVENLY ON A SHALLOW BAKING PAN. BAKE FOR 9 TO 13 MINUTES, TURNING ONCE FOR UNIFORM COOKING.
 FOR BEST RESULTS, COOK FROM FROZEN STATE USING RECOMMENDED TIME AND TEMPERATURE. ALWAYS COOK TO LIGHT GOLDEN COLOR. DO NOT OVERCOOK. WHEN COOKING SMALLER AMOUNTS, REDUCE COOKING TIME.
 PRODUCT MUST BE FULLY COOKED FOR FOOD SAFETY AND QUALITY.

MICROBIOLOGICAL:

Aerobic Plate Count cfu/g <25,000 cfu/g
 E.Coli cfu/g <100 cfu/g
 Coliforms cfu/g <250 cfu/g



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FORMULA CODE: 1406225

S. aureus (Coagulase Positive) cfu/g	<100 cfu/g
Yeast/Mold cfu/g	<500 cfu/g

